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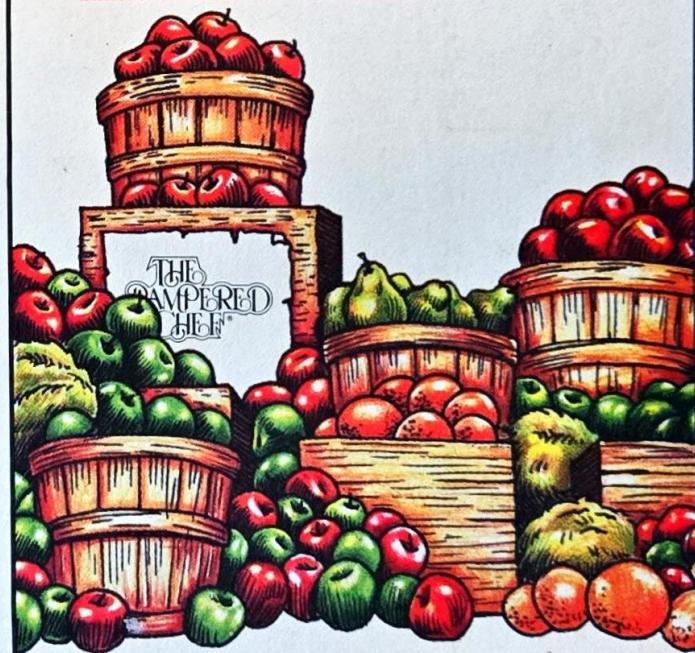
Founded in 1980 by educator and home economist Doris Christopher, and headquartered in Addison, Illinois, The Pampered Chef is committed to enhancing family life by providing quality kitchen products supported by service and information.

THE PAMPERED CHEF®

350 South Rohlwing Road • Addison, IL 60101-3079

FALL/ WINTER 1997 SEASON'S BEST

RECIPE COLLECTION

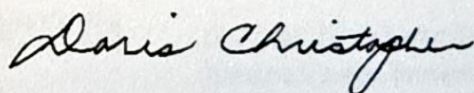


The Pampered Chef®

Dear Friends:

At The Pampered Chef, we believe that cooking can be fun, and more importantly, it can bring family and friends to the table. Our innovative kitchen tools and original recipes are guaranteed to make life a little easier. Developed and tested in The Pampered Chef Test Kitchens by professional home economists, our recipes are quick, easy, and delicious. You'll find over 30 mouth-watering selections from appetizers to desserts. We hope you will add them to your collection of family favorites.

Warm regards,

A handwritten signature in cursive script that reads "Doris Christopher".

Doris Christopher
President
The Pampered Chef

A note on nutrition: Nutritional content of these recipes is based on food composition data in The Pampered Chef Database. Variations in ingredients, products, and measurements may result in approximate values. Each analysis is based on the first ingredient listed and does not include optional ingredients, garnishes, fat used to grease pans, or serving suggestions, unless noted.

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Appetizers

Three-Cheese Garden Pizza

A variety of garden-fresh vegetables and cheese on top of a crispy pizza crust makes this pizza a great start to any get-together.

- 1 package (10 ounces) refrigerated pizza crust
- 2 garlic cloves, pressed
- 1 cup (4 ounces) shredded mozzarella cheese
- 1 cup (4 ounces) shredded Cheddar cheese
- 1 medium tomato, sliced
- 1 medium zucchini, sliced
- 1 small onion, sliced
- 1 cup mushrooms, sliced
- 1 ounce (¼ cup) fresh Parmesan cheese, grated
- 1 teaspoon Italian seasoning

Preheat oven to 400°F. Using lightly floured Dough and Pizza Roller, roll pizza crust into a 14-inch circle on 15" Round Baking Stone. Bake crust 7 minutes. Remove from oven; place on Nonstick Cooling Rack. Using Garlic Press, press garlic over partially baked crust; spread using Skinny Scraper. Sprinkle mozzarella and Cheddar cheeses evenly over crust. Using Vario-Slicer, thinly slice tomato, zucchini, and onion. Slice mushrooms using Egg Slicer Plus. Layer vegetables evenly over crust. Grate Parmesan cheese over vegetables using Deluxe Cheese Grater. Sprinkle with Italian seasoning. Bake 15-18 minutes or until crust is golden brown and cheese is melted. Cut with Pizza Cutter; serve warm using Mini-Serving Spatula.

Yield: 8 servings

Approximately 210 calories and 9 grams of fat per serving

Cook's Tip: 1 can (8 ounces) pizza sauce may be substituted for the tomato, if desired.

Appetizers

Chunky Artichoke Salsa

Add an authentic Mediterranean flair to your next party with this easy-to-prepare salsa. A sure crowd pleaser.

- 1 jar (6.5 ounces) marinated artichoke hearts
- ¼ cup pitted ripe olives, chopped
- 2 tablespoons red onion, chopped
- 3 medium plum tomatoes, coarsely chopped
- 1 garlic clove, pressed
- 2 tablespoons fresh basil leaves, snipped
- Salt and ground black pepper, to taste
- Lettuce leaves

Drain marinade from artichokes into Classic 2-Qt. Batter Bowl. Using Food Chopper, chop artichokes, black olives, and red onion. Chop tomatoes using 5" Self-Sharpening Utility Knife. Using Kitchen Scraper, place vegetables in Batter Bowl. Press garlic into Batter Bowl using Garlic Press. Snip basil using Kitchen Cutters and add to vegetable mixture; mix gently. Season with salt and pepper. To serve, spoon salsa into bowl lined with lettuce leaves; place in center of serving plate. Surround with Baked Pita Chips.

Yield: 16 servings (2 cups)

Approximately 15 calories and 1 gram of fat per serving
(2 tablespoons salsa)

Baked Pita Chips

- 4 pita bread rounds

Preheat oven to 400°F. Using Kitchen Cutters, cut each bread round horizontally in half. Using Pizza Cutter, cut each half into eight triangles. Arrange pita triangles in single layer on Flat Baking Stone. Bake 8-10 minutes or until lightly browned and crisp.

Yield: 64 pita chips

Approximately 40 calories and 0 grams of fat per serving (4 chips)

Cook's Tip: Stack the pita rounds before cutting them into wedges.

Appetizers

Guacamole Bowl

Served in a crisp, edible tortilla bowl, this creamy guacamole will be the main attraction at your next party.

- 6 (10-inch) flour tortillas
- 2 ripe avocados, peeled and mashed
- 2 tablespoons onion, chopped
- 1 plum tomato, chopped (½ cup)
- 2 tablespoons pitted ripe olives, chopped
- 1 lime
- 1 tablespoon fresh cilantro, snipped
- ½ cup sour cream
- ¾ teaspoon salt

Preheat oven to 400°F. For tortilla shell, lightly spray bottom and sides of Mini-Baking Bowl with vegetable oil using Kitchen Spritzer. Gently press 1 tortilla in bottom of Baking Bowl to form a shell. Bake 5-7 minutes or until edges are lightly browned. Cool slightly; carefully remove from Baking Bowl. Cool on Nonstick Cooling Rack. Using Pizza Cutter, cut each remaining tortilla into 12 triangles; arrange in single layer on Flat Baking Stone. Bake 6-8 minutes or until edges are lightly browned and crisp. Remove from Stone; cool completely.

In Classic 2-Qt. Batter Bowl, mash avocado using Pastry Blender. Using Food Chopper, chop onion, tomato, and olives; place in Batter Bowl using Kitchen Scraper. Juice lime to measure 1 teaspoon juice using Lemon Aid. Snip cilantro using Kitchen Cutters. Add lime juice, cilantro, sour cream, and salt to avocado mixture; mix well. Spoon mixture into tortilla shell; place on serving plate. Surround with tortilla chips.

Yield: 16 servings (2 cups)

Approximately 90 calories and 6 grams of fat per serving
(2 tablespoons of dip and 4 chips)

Appetizers

Tomato-Basil Squares

Boasting the garden-fresh flavors of ripe tomatoes, basil, and two kinds of cheese, this quick and easy appetizer bakes up golden brown and bubbly on our Rectangle Baking Stone.

- 1 package (10 ounces) refrigerated pizza crust
- 2 cups (8 ounces) shredded mozzarella cheese, divided
- 1 ounce (¼ cup) fresh Parmesan cheese, grated
- 2 tablespoons fresh basil leaves, snipped, or 2 teaspoons dried basil leaves
- ⅔ cup mayonnaise
- 1 garlic clove, pressed
- 4 plum tomatoes, thinly sliced

Preheat oven to 375°F. Using lightly floured Dough and Pizza Roller, roll pizza crust on 12" x 15" Rectangle Baking Stone to within 1 inch of edge of Stone. Sprinkle crust with 1 cup of mozzarella cheese. Using Deluxe Cheese Grater, grate Parmesan cheese. Using Kitchen Cutters, snip basil. In 1-Qt. Batter Bowl, combine remaining mozzarella cheese, Parmesan cheese, basil, and mayonnaise; mix well. Using Garlic Press, press garlic over cheese mixture; mix well using Super Scraper. Using Vario-Slicer, thinly slice tomatoes; arrange in single layer over top of mozzarella cheese on crust. Using medium Stainless Steel Scoop, place mozzarella cheese mixture over tomatoes; spread to cover evenly. Bake 15-20 minutes or until top is golden and bubbly. Serve warm. Cut with Pizza Cutter; serve with Mini-Serving Spatula.

Yield: 20 servings

Approximately 130 calories and 9 grams of fat per serving

Seafood Appetizer Tart

Refrigerated pie crusts bake up flaky and golden around a rich filling of shrimp and vegetables on our 13" Baking Stone.

- 4 ounces cooked shrimp, chopped
- ½ cup broccoli, chopped
- ¼ cup celery, chopped
- 2 tablespoons onion, finely chopped
- 1 garlic clove, pressed
- 1 cup (4 ounces) shredded Swiss cheese
- ¼ cup mayonnaise
- 1 tablespoon Dijon mustard
- Dash of ground black pepper
- 1 package (15 ounces) refrigerated pie crusts
- 1 egg, lightly beaten

Preheat oven to 450°F. Using Food Chopper, chop shrimp, broccoli, celery, and onion; place in 1-Qt. Batter Bowl. Using Garlic Press, press garlic over shrimp mixture. Add Swiss cheese, mayonnaise, mustard, and pepper; mix well. Place 1 pie crust on 13" Round Baking Stone. Using Skinny Scraper, spread shrimp mixture over crust to within 1 inch of crust edge. Using Pastry Brush, brush edge of crust with egg. Top with remaining crust; pinch edges together to seal. Turn sealed edge up and flute. Using the V-Shaped Cutter, cut slits in the top crust. Brush with remaining egg. Bake 20-25 minutes or until deep golden brown. Cut into wedges using Slice 'N Serve.

Yield: 16 servings

Approximately 180 calories and 12 grams of fat per serving

Cook's Tip: Four ounces cooked, chopped ham may be substituted for the shrimp, if desired.

Glazed Apple Daisy

This delectable brunch treat is made quick and easy with convenient refrigerated cinnamon rolls.

- 1 package (17.5 ounces) grand-size cinnamon rolls with icing
- 1 Granny Smith apple, peeled, cored, and sliced
- ¼ cup walnuts, chopped
- 1 orange

Preheat oven to 350°F. Set icing aside. Separate cinnamon rolls. Using 5" Self-Sharpening Utility Knife, cut each cinnamon roll in half. Arrange cut halves in a circle, pinwheel fashion, on 13" Round Baking Stone leaving center open. Gently press cinnamon rolls together with fingers to seal. Using lightly floured Dough and Pizza Roller, roll dough out to within 1 inch of edge of Stone. Peel, core, and slice apple using Apple Peeler/Corer/Slicer. Using Food Chopper, chop apple and walnuts; place in 1-Qt. Batter Bowl. Using Lemon Zester/Scorer, zest orange to measure 1 teaspoon zest; set aside. Using Lemon Aid, juice orange to measure 4 teaspoons juice; sprinkle 3 teaspoons juice over apple mixture. Spread apple mixture evenly over cinnamon rolls. Bake 25-30 minutes or until golden brown. Remove from oven; cool 5 minutes on Nonstick Cooling Rack. Add orange zest and remaining 1 teaspoon juice to icing; mix well. Drizzle over warm cinnamon rolls using V-Shaped Cutter. Serve warm.

Yield: 10 servings

Approximately 190 calories and 7 grams of fat per serving

Casual Get-Togethers

Chicken Club Brunch Ring

This savory ring made with chicken, bacon, and Swiss cheese is featured on the cover of our Fall '97 catalog.

- 1 cup mayonnaise
- 2 tablespoons Dijon mustard
- 2 tablespoons fresh parsley, snipped
- 1 tablespoon onion, finely chopped
- 1 can (10 ounces) chunk white chicken, drained and flaked
- 4 slices bacon, crisply cooked, chopped
- 1 cup (4 ounces) finely shredded Swiss cheese, divided
- 2 packages (8 ounces each) refrigerated crescent rolls
- 1-2 large plum tomatoes, thinly sliced
- 1 medium red bell pepper
- 2 cups shredded lettuce

Preheat oven to 375°F. In 1-Qt. Batter Bowl, combine mayonnaise and mustard. Snip parsley with Kitchen Cutters. Chop onion with Food Chopper. Add parsley and onion to mayonnaise mixture; mix well. In Classic 2-Qt. Batter Bowl, flake chicken with Pastry Blender. Chop bacon with Food Chopper. Add bacon, $\frac{3}{4}$ cup of the cheese, and $\frac{1}{3}$ cup of the mayonnaise mixture; mix well. Unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle on 13" Round Baking Stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5-inch diameter opening in center of Stone.) Using medium Stainless Steel Scoop, scoop chicken mixture evenly onto widest end of each triangle. Bring outside points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered.) Slice tomatoes using Vario-Slicer; cut slices in half. Place 1 tomato half over filling between openings of ring. Bake 20-25 minutes or until deep golden brown. Remove from oven; immediately sprinkle with remaining $\frac{1}{4}$ cup cheese. Using V-Shaped Cutter, cut around bell pepper. Separate halves; remove membranes and seeds. Fill with remaining mayonnaise mixture; place in center of ring. Arrange lettuce around pepper. To serve, cut with Slice 'N Serve.

Yield: 8 servings

Approximately 540 calories and 42 grams of fat per serving

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Casual Get-Togethers

Mediterranean Pizza

A crispy pizza crust is topped with a flavorful blend of marinated artichokes, salami, fresh vegetables, and Italian cheeses, then baked to perfection.

- 1 package (6.5 ounces) pizza crust mix
- 1 jar (6.5 ounces) marinated artichoke hearts, chopped
- 1 ounce ($\frac{1}{4}$ cup) fresh Parmesan cheese, grated
- 2 ounces sliced salami, cut into quarters (about 8 slices)
- $\frac{1}{2}$ cup pitted ripe olives, sliced
- $\frac{1}{2}$ cup green bell pepper, chopped
- $\frac{1}{4}$ cup red onion, chopped
- 2 plum tomatoes, thinly sliced
- 1 cup (4 ounces) shredded mozzarella cheese
- 1 teaspoon dried oregano leaves

Preheat oven to 425°F. Prepare pizza crust according to package directions. Using lightly floured Dough and Pizza Roller, roll pizza dough into a 14-inch circle on 15" Round Baking Stone. Drain artichoke hearts reserving marinade. Using Pastry Brush, lightly brush top of dough with a small amount of marinade. Bake crust 8 minutes. Remove from oven; place on Nonstick Cooking Rack. Using Deluxe Cheese Grater, grate Parmesan cheese; sprinkle evenly over crust. Stack salami slices. Cut into quarters using 5" Self-Sharpening Utility Knife; arrange over Parmesan cheese. Slice olives using Egg Slicer Plus. Chop artichokes, bell pepper, and onion using Food Chopper; sprinkle over pizza along with olives. Slice tomatoes using Vario-Slicer; layer over vegetables. Top with mozzarella cheese. Sprinkle with oregano. Bake 13-15 minutes or until crust is golden brown and cheese is melted. Cut with Pizza Cutter; serve warm using Mini-Serving Spatula.

Yield: 8 servings

Approximately 210 calories and 18 grams of fat per serving

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Casual Get-Togethers

Savory Sandwich Ring

Herbed French bread, baked to perfection on our 15" Baking Stone, forms the base for this hearty sandwich layered with your choice of deli meats, cheeses, and crispy vegetables.

- 2 packages (11 ounces each) refrigerated French bread dough
- 3 garlic cloves, pressed
- ½ teaspoon each: dried oregano leaves and dried basil leaves
- 8 ounces thinly sliced deli meat such as: hard salami, bologna, or ham
- 4 ounces thinly sliced cheese such as: Muenster, Swiss, or American
- 2 cups lettuce, chopped
- 6 tablespoons Italian dressing, divided
- 1 medium each: onion, green bell pepper, and tomato
- ½ cup pitted ripe olives, sliced

Preheat oven to 350°F. Place dough, seams side down, on 15" Round Baking Stone. Join ends of dough together to form 1 large ring. Using Serrated Bread Knife, cut six to eight diagonal slashes (½ inch deep) on top of dough. Lightly spray dough with vegetable oil using Kitchen Spritzer. Press garlic over dough using Garlic Press; spread evenly with Skinny Scraper. Sprinkle with oregano and basil. Bake 26-30 minutes or until deep golden brown. Immediately remove from Stone to Nonstick Cooling Rack; cool completely. Chop lettuce into thin strands using Garnisher. Using Vario-Slicer, thinly slice onion, bell pepper, and tomato. Slice olives using Egg Slicer Plus. To assemble sandwich, cut bread in half horizontally using Serrated Bread Knife. Arrange meat and cheese evenly over bottom half of bread. Top with lettuce. Drizzle 2 tablespoons dressing evenly over lettuce. Top with onion, bell pepper, and tomato slices; sprinkle with olives. Using Pastry Brush, brush cut side of bread top with remaining dressing; place over bottom half. Cut into wedges and serve.

Yield: 8 servings

Approximately 390 calories and 18 grams of fat per serving

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Casual Get-Togethers

Pizza Pillow Snacks

Robust cheeses, fresh vegetables, and spicy pepperoni nestle between a crisp, delicious pizza crust.

- 2 packages (10 ounces each) refrigerated pizza crust
- 1 can (8 ounces) pizza sauce, divided
- 1½ ounces sliced pepperoni (½ cup)
- ¼ cup green bell pepper, chopped
- ¼ cup onion, chopped
- 1 cup (4 ounces) shredded Co-Jack cheese
- Olive oil
- 1 garlic clove, pressed
- ½ ounce (2 tablespoons) fresh Parmesan cheese, grated
- 1 teaspoon dried oregano leaves

Preheat oven to 425°F. Using lightly floured Dough and Pizza Roller, roll 1 pizza crust into a 10- x 12-inch rectangle on 12" x 15" Rectangle Baking Stone. Using Skinny Scraper, spread ¼ cup of the pizza sauce over crust to within ½ inch of crust edge. Cut pepperoni into quarters using 5" Self-Sharpening Utility Knife. Chop bell pepper and onion using Food Chopper; sprinkle evenly over crust along with pepperoni and Co-Jack cheese. Unroll remaining pizza crust; place over cheese-topped crust shaping as needed to match edges. Press edges together with fingers to seal. Using Kitchen Spritzer, lightly spray crust with oil. Using Garlic Press, press garlic over crust; spread evenly. Grate Parmesan cheese using Deluxe Cheese Grater; sprinkle evenly over crust along with oregano. Using Pizza Cutter, score (do not cut all the way through) crust lengthwise and crosswise to form 4 rectangles. Diagonally score each rectangle to form 4 triangles for a total of 16 triangles. Bake 14-16 minutes or until deep golden brown. Use Pizza Cutter to separate triangles. Serve with warmed remaining pizza sauce.

Yield: 16 servings

Approximately 140 calories and 4 grams of fat per serving

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Broccoli Ham Ring

Buttery crescent rolls bake up golden and flaky around a classic mixture of ham, Dijon mustard, fresh vegetables, and cheese.

- 4 ounces ham, chopped (1 cup)
- ¼ pound broccoli, chopped (1 cup)
- ¼ cup onion, chopped
- ¼ cup fresh parsley, snipped
- 1½ cups (6 ounces) shredded Swiss or Cheddar cheese
- 2 tablespoons Dijon mustard
- 1 teaspoon lemon juice
- 2 packages (8 ounces each) refrigerated crescent rolls

Preheat oven to 350°F. Using Food Chopper, coarsely chop ham, broccoli, and onion; place in Classic 2-Qt. Batter Bowl using Kitchen Scraper. Snip parsley using Kitchen Cutters. Add parsley, cheese, mustard, and lemon juice to ham mixture; mix well using Super Scraper. Unroll crescent dough; separate into 16 triangles. Arrange triangles in a circle on 13" Round Baking Stone with wide ends of triangles overlapping in the center and points toward the outside. (There should be a 5-inch diameter opening in center of Stone.) Using medium Stainless Steel Scoop, scoop ham mixture evenly onto widest end of each triangle. Bring outside points of triangles up over filling and tuck under wide ends of dough at center of ring. (Filling will not be completely covered.) Bake 25-30 minutes or until deep golden brown.

Yield: 8 servings

Approximately 330 calories and 20 grams of fat per serving

Cherry Cheese Coffee Cake

This easy coffee cake features a tender crescent roll crust topped with sweetened cream cheese and luscious cherry pie filling. Perfect with a cup of coffee!

- 1 package (8 ounces) cream cheese, softened
- ⅓ cup powdered sugar
- 1 egg, separated
- ½ teaspoon vanilla or almond extract
- 2 packages (8 ounces each) refrigerated crescent rolls
- 1 cup canned cherry pie filling
- ½ cup powdered sugar
- 1-2 teaspoons milk

Preheat oven to 350°F. In Classic 2-Qt. Batter Bowl, combine cream cheese, ⅓ cup powdered sugar, egg yolk, and vanilla; mix until smooth. Unroll crescent dough and reserve 4 triangles for decoration. Separate remaining dough into 12 triangles and arrange on 15" Round Baking Stone with points toward center. Roll dough into a 14-inch circle with Dough and Pizza Roller to seal seams. Cut out center of dough using 3" Cut-N-Seal and discard. Spread cream cheese mixture over dough to within ½ inch of edges; top with pie filling. Roll remaining dough into a rectangle, 6 inches wide and 7 inches long. Cut lengthwise into 12 strips. Twist strips and place in spoke-like fashion over filling. Press ends to seal at center and outer edges. Brush strips with lightly beaten egg white. Bake 25-30 minutes or until golden brown; cool slightly. For glaze, mix remaining powdered sugar and milk until smooth; drizzle over coffee cake. Serve warm using Slice 'N Serve.

Yield: 12 servings

Approximately 260 calories and 13 grams of fat per serving

Fiesta Chili Corn Bread

Turn dinnertime into party time with these golden corn bread flans topped with chili, green onions, black olives, and melted cheeses.

Corn Bread Crusts

- 2 packages (8.5 ounces each) corn muffin mix
- 2 eggs, lightly beaten
- $\frac{2}{3}$ cup milk
- 1 can (11 ounces) Mexican-style corn, drained

Filling

- 1 can (15 ounces) chili without beans
- $\frac{1}{2}$ cup green onions with tops, thinly sliced
- $\frac{1}{2}$ cup pitted ripe olives, drained and chopped
- 1 cup (4 ounces) shredded Cheddar cheese
- 1 cup (4 ounces) shredded Monterey Jack cheese
- Sour cream (optional)

Preheat oven to 350°F. Using Kitchen Spritzer, lightly spray 2 Flan Pans with vegetable oil. Place Parchment Circles in bottom of each Pan. In Classic 2-Qt. Batter Bowl, combine corn muffin mix, eggs, milk, and corn; mix with Super Scraper until well blended. Divide batter evenly between Flan Pans. Bake 20 minutes. Remove to Nonstick Cooling Rack. Cool corn bread crusts in Pans 10 minutes; turn out onto serving plates. In Generation II $1\frac{1}{2}$ -Qt. Saucepan, heat chili over medium heat until hot. Slice onions using 5" Self-Sharpening Utility Knife. Chop olives using Food Chopper. Divide chili between corn bread crusts. Top with cheeses, green onions, and olives. Garnish with sour cream, if desired. To serve, cut with Slice 'N Serve.

Yield: 16 servings (8 servings per flan)

Approximately 260 calories and 13 grams of fat per serving

Cook's Tip: To heat chili in microwave oven, place chili in Covered Micro-Cooker. Microwave on HIGH 2-3 minutes or until hot. Proceed as recipe directs.

Bountiful Brunch Pizza

Hash brown potatoes form the crust for this unique brunch pizza. For a personal touch, top with your family's favorite omelet ingredients.

Crust

- 1 package (24 ounces) frozen shredded hash brown patties, thawed and broken apart
- 1 egg, lightly beaten
- Salt and ground black pepper, to taste

Egg Topping

- 7 eggs
- $\frac{1}{2}$ cup milk
- Salt and ground black pepper, to taste (optional)
- 4 ounces ham, chopped (1 cup)
- $\frac{1}{4}$ cup green bell pepper, chopped
- $\frac{1}{2}$ cup fresh mushrooms, sliced
- $\frac{1}{4}$ cup green onion slices
- $1\frac{1}{2}$ cups (6 ounces) shredded Cheddar cheese

Preheat oven to 400°F. Cover 15" Round Baking Stone with sheet of Parchment Paper. For crust, combine potatoes, egg, salt, and pepper in Classic 2-Qt. Batter Bowl; mix well. Spread potato mixture into a 14-inch circle on prepared Stone; pat down with Super Scraper. Bake 10 minutes; remove from oven. For egg topping, whisk eggs and milk in 1-Qt. Batter Bowl using 10" Whisk. Season with salt and pepper, if desired. Microwave on HIGH 3 minutes; stir. Microwave an additional 3 minutes; stir. Spread cooked egg mixture evenly over potato crust. Chop ham and bell pepper using Food Chopper. Slice mushrooms using Egg Slicer Plus. Sprinkle ham, bell pepper, mushrooms, onions, and cheese over eggs. Bake 10 minutes. Cut pizza with Pizza Cutter; serve using Mini-Serving Spatula.

Yield: 10 servings

Approximately 210 calories and 15 grams of fat per serving

"Lite" North Stars

Indulge in flavor, not fat with our light version of this holiday favorite.

- 1 package (11 ounces) refrigerated French bread dough
- 1 cup (4 ounces) reduced-fat shredded Swiss or Cheddar cheese
- ½ cup fat-free mayonnaise
- ½ cup fat-free sour cream
- 1 package (0.7 ounces) dry Italian salad dressing mix
- ½ cup red bell pepper, chopped
- ½ cup green bell pepper, chopped

Preheat oven to 375°F. Using Kitchen Spritzer, spray star-shaped Valtrompia Bread Tube with vegetable oil. Cap bottom of bread tube; fill with dough and place cap on top. Bake upright, 50-60 minutes. Cool 10 minutes. Remove bread from tube onto Nonstick Cooling Rack; cool completely. Using Serrated Bread Knife, slice bread into ¼-inch thick slices; place on 15" Round Baking Stone. In 1-Qt. Batter Bowl, combine cheese, mayonnaise, sour cream, and dressing mix; mix well. Using small Stainless Steel Scoop, place 1 scoop of cheese mixture onto each bread slice; spread with All-Purpose Spreader. Using Food Chopper, chop bell pepper; sprinkle evenly over bread slices. Bake 10-12 minutes or until cheese is bubbly and melted. Serve immediately.

Yield: 12 servings

Approximately 110 calories and 2 grams of fat per serving
(2 bread slices)

Shortcut Strawberry Shortcakes

Short on time? This easy-to-prepare old-fashioned dessert is the perfect ending to any meal.

Shortcakes

- 1 package (17.3 ounces) refrigerated buttermilk biscuits
- 2 tablespoons sugar
- ¼ teaspoon ground ginger or ground cinnamon

Fruit Topping

- 2 pints strawberries, hulled and sliced
- 3 kiwis, peeled and sliced
- 1 lemon
- 2 tablespoons sugar
- 1½ cups thawed frozen whipped topping

Preheat oven to 375°F. For shortcakes, place biscuits on 15" Round Baking Stone. Combine sugar and ginger in Flour/Sugar Shaker; sprinkle evenly over tops and bottoms of biscuits. Bake 11-15 minutes or until golden brown. For fruit topping, hull strawberries using Tomato Corer; slice with Egg Slicer Plus. Peel kiwis with Vegetable Peeler; slice using Egg Slicer Plus. Cut kiwi slices in half using Quikut Paring Knife. Using Lemon Zester/Scorer, zest lemon to measure 1 teaspoon zest into Classic 2-Qt. Batter Bowl. Juice lemon using Lemon Aid to measure 1 teaspoon lemon juice; add to Batter Bowl. Add fruit and sugar; mix well. Cut shortcakes horizontally in half using Quikut Paring Knife. Spoon ¼ cup fruit mixture over bottom half of shortcake; cover with top half. Using Easy Accent Decorator, garnish each shortcake with whipped topping. Top each serving with strawberry fan, if desired.

Yield: 8 servings

Approximately 310 calories and 14 grams of fat per serving

Banana Cream Brownie Squares

A bake-ahead brownie topped with a creamy vanilla pudding mixture and fresh fruit create this irresistible dessert.

- ¾ cup dry roasted peanuts, chopped, divided
- 1 package (15 ounces) brownie mix
- 3 medium bananas, divided
- 1¼ cups cold milk
- 1 package (5.1 ounces) instant vanilla pudding and pie filling
- 1 container (8 ounces) frozen whipped topping, thawed, divided
- 9 strawberries
- 1 square (1 ounce) semi-sweet baking chocolate

Preheat oven to 350°F. Using Food Chopper, chop peanuts. Prepare brownie mix according to package directions; stir in ½ cup of the peanuts. Pour into 9" Square Baker. Bake according to package directions. Cool completely. Using Egg Slicer Plus, slice 2 bananas; place in single layer over brownie. In Classic 2-Qt. Batter Bowl, whisk pudding mix into milk using 10" Whisk; beat until mixture just begins to thicken. Using Super Scraper, gently fold in 2½ cups of the whipped topping. Quickly spread pudding mixture over bananas. Refrigerate 30 minutes. Sprinkle remaining ¼ cup peanuts over pudding mixture. Attach Open Star Tip to Easy Accent Decorator; fill with remaining whipped topping. To serve, cut into squares using Slice 'N Serve; garnish with whipped topping. Using Deluxe Cheese Grater, grate chocolate evenly over dessert. Slice remaining banana and strawberries using Egg Slicer Plus. Garnish each square with banana and strawberry slices.

Yield: 9 servings

Approximately 500 calories and 21 grams of fat per serving

Cook's Tip: Recipe may be prepared using the 9" x 13" Baker. Use 1 package (21 ounces) brownie mix, 4 bananas, 1¾ cups milk, 2 packages (3.4 ounces each) vanilla pudding and pie filling, and 1 container (12 ounces) thawed frozen whipped topping, divided into 3 cups for pudding mixture and the remainder for garnish.

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Frosty Pumpkin Gingerbread Flan

These delightfully easy gingerbread cakes are filled with a creamy filling of butterscotch pudding, canned pumpkin, and whipped topping.

- 1 package (14.5 ounces) gingerbread cake mix
- 1 package (3.4 ounces) butterscotch instant pudding and pie filling
- ¾ cup cold milk
- 1 can (15 ounces) solid pack pumpkin
- 1 container (12 ounces) frozen whipped topping, thawed, divided
- ½ cup pecans, chopped
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cinnamon

Preheat oven to 350°F. Using Kitchen Spritzer, lightly spray 2 Flan Pans with vegetable oil. Place Parchment Circles in bottom of each Pan. Prepare cake mix according to package directions. Divide batter evenly between Pans. Bake 20-25 minutes or until Cake Tester inserted in center comes out clean. Remove to Nonstick Cooling Rack; cool in Pans 10 minutes. Turn out onto Rack; cool completely. In Classic 2-Qt. Batter Bowl, whisk pudding mix into milk using 10" Whisk; mix well. Whisk in pumpkin; mix until smooth. Using Super Scraper, gently fold in 3 cups of the whipped topping. Divide pudding mixture evenly between cakes. Using Food Chopper, chop pecans; sprinkle evenly over each flan. Attach Open Star Tip to Easy Accent Decorator; fill with remaining whipped topping. Pipe topping around edge of each flan. Combine cinnamon and nutmeg in Flour/Sugar Shaker; sprinkle over whipped topping. To serve, cut with Slice 'N Serve.

Yield: 16 servings (8 servings per flan)

Approximately 240 calories and 11 grams of fat per serving

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Cool 'N Creamy Mint Torte

A chocolatey cookie crust is topped with a silky, smooth mixture of mint chocolate and cream cheese.

- 15 chocolate cream-filled sandwich cookies, finely chopped
- 3 tablespoons butter or margarine, melted
- $\frac{2}{3}$ cup mint chocolate morsels, melted and slightly cooled
- 2 packages (8 ounces each) cream cheese, softened
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{4}$ cup milk

- 1 container (8 ounces) frozen whipped topping, thawed, divided

Finely chop cookies using Food Chopper; combine with butter in 1-Qt. Batter Bowl. Press crumb mixture onto bottom of Springform Pan. Refrigerate while preparing filling. Place chocolate pieces in Covered Micro-Cooker; microwave on HIGH 1-1½ minutes, stirring every 30 seconds, until smooth. Cool slightly. In Classic 2-Qt. Batter Bowl, whisk cream cheese and powdered sugar. Gradually whisk in milk and melted chocolate; mix until smooth. Reserve ½ cup of the whipped topping; set aside. Using Super Scraper, gently fold remaining whipped topping into cream cheese mixture until well blended and smooth; spread evenly over crust. Refrigerate 30 minutes. Remove collar from Springform Pan. Attach Open Star Tip to Easy Accent Decorator; fill with remaining whipped topping. Garnish top of torte with whipped topping. Using Deluxe Cheese Grater, grate additional chocolate morsels over torte, if desired. Cut into wedges using Slice 'N Serve.

Yield: 12 servings

Approximately 390 calories and 29 grams of fat per serving

Taffy Apple Pizza

A crisp, giant sugar cookie forms the crust for this caramel-apple dessert.

- 1 package (18 ounces) refrigerated sugar cookie dough, softened
- 1 package (8 ounces) cream cheese, softened
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{4}$ cup creamy peanut butter
- $\frac{1}{2}$ teaspoon vanilla
- 2 medium Granny Smith apples, peeled, cored, and sliced
- Ground cinnamon
- $\frac{1}{4}$ cup caramel ice cream topping
- $\frac{1}{2}$ cup peanuts, chopped

Preheat oven to 350°F. Shape dough into a ball. Place dough in center of 15" Round Baking Stone; flatten slightly with palm of hand. Using lightly floured Dough and Pizza Roller, roll out dough to a 14-inch circle, about ¼ inch thick. Bake 16-18 minutes or until light golden brown. Cool 10 minutes. Carefully loosen cookie from Stone using Serrated Bread Knife. Cool completely. Combine cream cheese, brown sugar, peanut butter, and vanilla in 1-Qt. Batter Bowl; mix well. Spread mixture evenly over top of cookie. Peel, core, and slice apples using Apple Peeler/Corer/Slicer. Arrange apples over cream cheese mixture; sprinkle with cinnamon. To heat caramel topping, microwave on HIGH 30-45 seconds or until warm; drizzle over apples. Chop peanuts using Food Chopper; sprinkle over apples. Cut pizza with Pizza Cutter; serve using Mini-Serving Spatula.

Yield: 16 servings

Approximately 230 calories and 11 grams of fat per serving

Cook's Tip: Dip apples in lemon-lime soda or lemon juice to prevent them from turning brown.

On The Light Side

Creamy Red Pepper Dip with Vegetable Tray

Fresh basil and garlic provide the flavor boost for this sweet red pepper dip.

- 1 jar (7 ounces) sweet roasted red peppers, drained and chopped
- 1 garlic clove, pressed
- 1 tablespoon fresh basil leaves, thinly sliced
- 1 cup fat-free sour cream
- 1 cup fat-free mayonnaise
- ½ teaspoon Worcestershire sauce
- ⅛ teaspoon salt
- 1 large green or red bell pepper
- 8 cups assorted fresh vegetables such as: carrots, cucumber, broccoli, cauliflower, mushrooms, celery

Drain roasted peppers; pat dry. Using Food Chopper, chop roasted peppers; place in Classic 2-Qt. Batter Bowl using Kitchen Scraper. Using Garlic Press, press garlic into Batter Bowl. Slice basil using 5" Self-Sharpening Utility Knife. Add basil, sour cream, mayonnaise, Worcestershire sauce, and salt to Batter Bowl; mix well using Super Scraper. Using V-Shaped Cutter, cut around bell pepper. Separate halves; remove membranes and seeds. Fill with dip; place in center of Chillzanne Platter. Serve with assorted cut-up vegetables.

Cucumber-Carrot Slices: Cut cucumber in half crosswise. Insert Apple Corer in center to remove seeds. Insert peeled carrot into center of cucumber; slice with Garnisher.

Celery Fans: Cut celery into 3- to 4-inch pieces. Open Egg Slicer Plus; push end of celery halfway through wires. Remove; turn celery a quarter turn and push halfway through wires. Repeat with opposite end of celery. Place in ice water until ends curl.

Carrots, Jicama, and Zucchini Spears: Crinkle-cut vegetables into spears or slices using Garnisher.

Yield: 16 servings (2 cups dip)

Approximately 40 calories and less than 1 gram of fat per serving (2 tablespoons dip and ½ cup fresh vegetables)

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On The Light Side

Sweet 'N Sour Chicken

Savor the flavor in this light and simple main dish that takes you to the Orient. Estimated travel time from Stir-Fry Skillet to table is 30 minutes or less.

- 1 cup red bell pepper, chopped
- 1 teaspoon fresh gingerroot, peeled and chopped
- 4 green onions with tops, thinly sliced
- 1 can (20 ounces) pineapple chunks in juice, undrained
- 1 pound boneless, skinless chicken breasts
- Vegetable oil
- 2 packages (3 ounces each) baked chicken-flavor ramen noodles
- ½ cup sweet and sour sauce

Using Food Chopper, chop bell pepper and gingerroot. Slice green onions using 5" Self-Sharpening Utility Knife. Drain pineapple into 1-Qt. Batter Bowl. Add enough water to pineapple juice to measure 2 cups liquid; set aside. Cut chicken into 1-inch cubes using 5" Self-Sharpening Utility Knife. Heat Generation II Stir-Fry Skillet over medium heat until hot. Lightly spray with vegetable oil using Kitchen Spritzer. Add chicken; stir-fry 3-4 minutes, stirring frequently using Nylon Spoon. Add gingerroot; stir-fry 30 seconds. Add reserved liquid; bring to a boil. Add noodles, broken into pieces, and seasoning packets from noodles. Bring to a boil; reduce heat. Simmer 3 minutes or until noodles are tender and most of the liquid is absorbed. Add sweet and sour sauce, bell pepper, onion, and pineapple to Skillet; heat through. Serve immediately.

Yield: 6 servings

Approximately 330 calories and 7 grams of fat per serving

Cook's Tip: Use the Quikut Paring Knife to remove the paper-thin skin from the gingerroot. Chop or, for minced gingerroot, place a small chunk of it in the Garlic Press and squeeze.

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On The Light Side

Roasted Vegetable Pizza

For snacking or dinnertime, here's a pizza with plenty of pizzazz. Serve it with a fresh fruit salad, and give everyone their "five-a-day" at one sitting!

- 1 package (10 ounces) refrigerated pizza crust
- ½ cup (2 ounces) shredded reduced-fat mozzarella cheese
- 1 small red bell pepper, cut into strips
- 1 small red onion, cut into wedges
- 1 small zucchini, sliced
- 4 ounces fresh mushrooms, sliced (1 cup)
- 1 garlic clove, pressed
- Olive oil
- 1 teaspoon dried oregano leaves
- ½ ounce (2 tablespoons) fresh Parmesan cheese, grated

Preheat oven to 425°F. Using lightly floured Dough and Pizza Roller, roll pizza crust into a 12-inch circle on 13" Round Baking Stone. Bake crust 8 minutes. Remove from oven to Nonstick Cooling Rack; sprinkle with mozzarella cheese. Slice bell pepper and onion using 5" Self-Sharpening Utility Knife. Using Garnisher, cut zucchini crosswise into rounds. Slice mushrooms using Egg Slicer Plus. Place vegetables in Deep Dish Baker. Press garlic over vegetables using Garlic Press. Lightly spray vegetables with oil using Kitchen Spritzer. Sprinkle with oregano; toss lightly. Bake 10 minutes. Spoon vegetables over crust. Using Deluxe Cheese Grater, grate Parmesan cheese over pizza. Bake 8-10 minutes or until crust is golden brown.

Yield: 6 servings

Approximately 180 calories and 5 grams of fat per serving

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On The Light Side

Heavenly Lemon Angel Cake

Tender angel food cake, spiked with a lemony glaze and topped with lightly sweetened raspberries will have guests asking for seconds.

- | | | | |
|-----|---|---|---|
| 1 | package (16 ounces) angel food cake mix | 2 | cups thawed fat-free frozen whipped topping |
| 1-2 | lemons | 1 | package (10 ounces) frozen raspberries in syrup, thawed |
| 2 | cups powdered sugar | | |
| ¼ | cup lemon juice | | |

Preheat oven to 350°F. Prepare cake mix according to package directions. Pour batter into 9" x 13" Baker; spread evenly over bottom. Bake 35-40 minutes or until crust is golden brown and cracked, looks dry, and is firm to touch. Do not under-bake. Turn Baker upside down onto Nonstick Cooling Rack; cool completely. Poke holes in cake about 1½ inches deep and ½ inch apart with large fork. Zest 1 tablespoon lemon zest using Lemon Zester/Scorer. Using Lemon Aid, juice lemon to measure ¼ cup juice. In 1-Qt. Batter Bowl, whisk powdered sugar, lemon juice, and zest until smooth. Slowly pour over cake, spreading evenly with Skinny Scraper. Let stand 30 minutes or until glaze is set. Attach Open Star Tip to Easy Accent Decorator; fill with whipped topping. To serve, cut with Serrated Bread Knife; garnish each serving with whipped topping. Top with raspberries.

Yield: 15 servings

Approximately 180 calories and 0 grams of fat per serving

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Caramel Apple Bread Pudding

Tart, juicy apples and smooth caramel sauce are a perfect combination in this newly-fashioned bread pudding. Top with nonfat frozen yogurt for an extra treat.

- | | | | |
|----|---|---|--|
| 10 | slices (10 ounces) cinnamon-raisin bread (6 cups cubed) | 1 | cup (12.25 ounce jar) fat-free caramel sauce |
| ¼ | cup 70% vegetable oil spread, melted | | Fat-free vanilla frozen yogurt (optional) |
| 3 | medium Granny Smith apples | | |

Preheat oven to 350°F. Cube bread using Serrated Bread Knife. Toss bread with melted spread in Classic 2-Qt. Batter Bowl. Peel, core, and slice apples using Apple Peeler/Corer/Slicer; cut into eighths using 5" Self-Sharpening Utility Knife. In 9" Square Baker, layer half of apples, bread cubes, and caramel sauce; repeat layers. Bake 25-30 minutes or until apples are tender and bread is golden brown. Serve with fat-free vanilla frozen yogurt, if desired.

Yield: 9 servings

Approximately 260 calories and 6 grams of fat per serving

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Cherry Almond Wreath

Dazzle family and friends with this easy, festive ring.

- ½ cup maraschino cherries, drained and chopped
- ¼ cup whole almonds, chopped
- 1 orange
- 2 tablespoons brown sugar
- 2 packages (11 ounces each) refrigerated breadsticks
- ¾ cup powdered sugar

Preheat oven to 350°F. Using Food Chopper, chop maraschino cherries and almonds; place in 1-Qt. Batter Bowl using Kitchen Scraper. Using Lemon Zester/Scorer, zest orange to measure 2 teaspoons zest. Add 1 teaspoon zest and brown sugar to cherry mixture; mix well. Using Lemon Aid, juice orange to measure 1 tablespoon juice; set aside. Unroll breadstick dough into 2 rectangles on 18" x 12" Grooved Cutting Board; do not separate dough. Using lightly floured Dough and Pizza Roller, lightly press seams together. Spread each dough rectangle with half of cherry mixture. Starting at longest side of rectangle, roll up dough, jelly-roll fashion; press seams together to seal. Place rolls, seam sides down, on 13" Round Baking Stone. Join ends of rolls together to form 1 large ring. Using Kitchen Cutters or 5" Self-Sharpening Utility Knife, cut from outside edge of ring to within 1 inch of inside of ring, making cuts at perforations in dough. Turn each section on its side so filling shows. Bake 25-30 minutes or until deep golden brown. In 1-Qt. Batter Bowl, whisk powdered sugar, orange juice, and remaining 1 teaspoon zest until smooth. Drizzle over warm coffee cake. Serve warm using Slice 'N Serve.

Yield: 12 servings

Approximately 140 calories and 3 grams of fat per serving

Lemon Rosemary Chicken

Our Deep Dish Baker and Baking Bowl team together to create unbelievably moist, juicy chicken and tender, aromatic vegetables.

- 1 broiler-fryer chicken (3-3½ pounds)
- 1 lemon
- 2 garlic cloves, pressed
- 2 teaspoons dried rosemary leaves, crushed
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- Olive oil
- ¾ pound potatoes, cut into eighths (about 3-4 medium)
- ¾ pound carrots, peeled, cut into ½-inch-thick slices (about 4-5 medium)

Preheat oven to 375°F. Rinse chicken; pat dry with paper towels. Using Kitchen Cutters, trim any excess fat or skin from chicken. Place chicken breast-side up in Deep Dish Baker. Zest lemon using Lemon Zester/Scorer. Press garlic using Garlic Press. In Classic 2-Qt. Batter Bowl, combine lemon zest, garlic, rosemary, salt, and pepper. Using Kitchen Spritzer, lightly spray chicken with oil. Rub 1 tablespoon of the herb mixture evenly over chicken. Cut lemon into thin slices; place in cavity of chicken. Using Garnisher, cut potatoes into eighths and carrots diagonally into ½-inch-thick slices; place in Batter Bowl with remaining herb mixture; toss until evenly coated. Arrange vegetables around chicken in bottom of Deep Dish Baker. Cover with Baking Bowl. Bake 1 hour. Carefully remove Baking Bowl from Baker, lifting away from you. Bake uncovered, 15-20 minutes, or until juices run clear when chicken is pierced with a fork.

Yield: 6 servings

Approximately 650 calories and 40 grams of fat per serving

Cook's Tip: Use the Pocket Thermometer to check the internal temperature of the thigh portion of the chicken. The temperature should reach 180°F.

Layered Athenian Cheese Spread

This flavorful combination of harvest spinach, sweet red peppers, and tangy feta cheese will get rave reviews at your next celebration.

Canape Bread

- 1 package (11 ounces) refrigerated French bread dough
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon dried oregano leaves

Cheese Spread

- 1 package (8 ounces) feta cheese, chopped
- 1 jar (7 ounces) sweet roasted red peppers, drained and patted dry
- ½ cup whole almonds, chopped, divided
- 2 packages (8 ounces) cream cheese, softened
- 1 garlic clove, pressed
- 1 package (10 ounces) frozen chopped spinach, thawed and drained

Preheat oven to 350°F. For bread, using Kitchen Spritzer, spray inside of Valtrompia Bread Tube with vegetable oil. Combine cheese and oregano; roll bread dough in cheese mixture to coat evenly. Cap bottom of bread tube; fill tube with dough. Place cap on top. Bake upright, 50-60 minutes. Remove bread from tube onto Nonstick Cooling Rack. Cool. Slice bread into ¼-inch-thick slices. Arrange slices in single layer on 13" Round Baking Stone. Bake 10-12 minutes or until light golden brown. Cool.

For cheese spread, chop feta cheese, red peppers, and almonds using Food Chopper. In Classic 2-Qt. Batter Bowl, combine cream cheese and feta cheese. Press garlic over cheese mixture using Garlic Press; mix well. Stir in spinach. Divide cheese mixture in half. Line 1-Qt. Batter Bowl with plastic wrap; sprinkle 2 tablespoons of the chopped almonds over bottom of Batter Bowl. Press half of the cheese mixture over almonds; top with red peppers. Spread remaining cheese mixture over red peppers. Cover with lid; chill. To serve, invert onto serving plate. Remove plastic wrap and press remaining nuts into side of molded cheese. Serve with Canape Bread.

Yield: 16 servings (2 cups).

Approximately 200 calories and 11 grams of fat per serving
(2 tablespoons cheese spread and 1 bread slice)

Cranberry-Apple Crisp

Apples, cranberries and a crunchy oat streusel topping make a comforting fall dessert.

Filling

- 5 medium Granny Smith apples, peeled, cored, and sliced
- 1 can (16 ounces) whole berry cranberry sauce
- ¾ cup sugar
- 2 tablespoons all-purpose flour

Topping

- ¼ cup nuts, chopped
- 1 cup rolled oats
- ⅓ cup packed brown sugar
- ⅓ cup all-purpose flour
- 1 teaspoon ground cinnamon
- ¼ cup butter or margarine, melted
- Vanilla ice cream or whipped topping (optional)

Preheat oven to 375°F. For filling, peel, core, and slice apples using Apple Peeler/Corer/Slicer. Cut slices crosswise in half; place in 9" x 13" Baker. In Classic 2-Qt. Batter Bowl, combine cranberry sauce, sugar, and flour; mix well using Super Scraper. Pour cranberry mixture over apples in Baker; toss to coat evenly. For topping, chop nuts using Food Chopper. In 1-Qt. Batter Bowl, combine nuts, oats, brown sugar, flour, and cinnamon. Place butter in Covered Micro-Cooker. Microwave on HIGH 30-45 seconds or until melted. Add butter to ingredients in Batter Bowl; mix well. Sprinkle topping evenly over fruit mixture. Bake 35-40 minutes or until fruit is tender. Serve warm with ice cream or whipped topping, if desired.

Yield: 10 servings

Approximately 300 calories and 7 grams of fat per serving

Holidays

Saucy Seafood Pizza

A flaky crust topped with cream cheese, cocktail sauce, crunchy vegetables, and crabmeat is a winning flavor combination.

- 1 package (8 ounces) refrigerated crescent rolls
- 1 package (8 ounces) cream cheese, softened
- 1 teaspoon dried dill weed
- 1 lemon
- ½ cup seafood cocktail sauce
- ½ medium cucumber, seeded and chopped
- ¼ cup green bell pepper, seeded and chopped
- 4 ounces flake or leg-style imitation crabmeat, coarsely chopped
- 1 tablespoon fresh parsley, snipped

Preheat oven to 350°F. Unroll crescent dough; separate into triangles. On 13" Round Baking Stone, arrange triangles in circle with points in the center and wide ends toward the outside. Using lightly floured Dough and Pizza Roller, roll out dough to a 12-inch circle, pressing seams together to seal. Bake 12-15 minutes or until golden brown. Remove from oven to Nonstick Cooling Rack. Cool completely. In 1-Qt. Batter Bowl, combine cream cheese and dill weed. Using Lemon Zester/Scorer, zest lemon to measure 1 teaspoon zest; add to cream cheese, mixing well. Spread cream cheese mixture evenly onto crust; spread with cocktail sauce. Using Food Chopper, coarsely chop cucumber, bell pepper, and crabmeat; sprinkle over sauce. Snip parsley with Kitchen Cutters; sprinkle over pizza. Cut pizza with Pizza Cutter; serve using Mini-Serving Spatula.

Yield: 10 servings

Approximately 180 calories and 13 grams of fat per serving

The Pampered Chef is the premier direct-seller of high-quality kitchen tools sold through in-home Kitchen Shows presented by Kitchen Consultants across the U.S. and Canada. At Kitchen Shows, guests enjoy product and recipe demonstrations, learn about quick and easy food preparation ideas, and have lots of fun!

Founded in 1980 by educator and home economist Doris Christopher, and headquartered in Addison, Illinois, The Pampered Chef is committed to enhancing family life by providing quality kitchen products supported by service and information.

THE PAMPERED CHEF®

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SIMPLE FAVORITES



Please choose one or two of these recipes to be prepared at your Pampered Chef Kitchen Show. By choosing our recipes to share at your Show and having the ingredients on hand for me to use, you will earn extra Award Points for Recipe Participation. All of these recipes will yield 20 or more sample servings for your guests.

I will be talking with you soon regarding your recipe selection.

Independent Kitchen Consultant





Fresh Vegetable Tray with Dip

I will create an attractive vegetable tray before your guests' eyes! Please purchase one red or green pepper plus three different ingredients from the following list: carrots, celery, large cucumber, large tomato, mushrooms, or jicama. Choose a variety of colors for an attractive presentation. I will prepare the tray as follows:

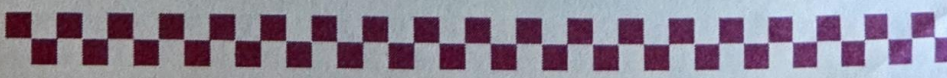
Peel several medium carrots to make **Carrot Curls**. Using **Vegetable Peeler**, peel long strips of carrot. Roll up strips and secure with wooden picks; place in **Classic 2-Qt. Batter Bowl** of ice water. Use **Garnisher** to cut carrot sticks and rounds. Cut carrots on an angle to create "one bite" carrot dippers.

Make **Celery Fans** using **Egg Slicer Plus**. Cut celery stalks into 3- or 4-inch lengths on **Cutting Board**. Place two fingers horizontally on opposite ends of **Egg Slicer Plus** wires for support. Push end of celery halfway through the wires. Remove and give celery a quarter turn. Push end of celery halfway through wires. Place celery in **Classic 2-Qt. Batter Bowl** of ice water and watch them fan.

To create a **Tomato Rose**, cut a thin slice from the bottom of a tomato using **Quikut Paring Knife**, discard. Beginning at top, peel a continuous paper-thin strip from around tomato. With flesh side inward, coil the strip tightly to form rose center, gradually letting it become loose to form outer petals.

Here's something different to try — crinkle-cut a peeled cucumber or jicama using **Garnisher** to make sticks, wedges, or slices for dipping.

I will make an attractive dip container for the center of the vegetable tray using **V-Shaped Cutter**. Begin V-cut approximately 1-inch down from the top of a green, red, or yellow pepper. After making the first cut, make another directly next to the first one. Continue making V-shape cuts all the way around vegetable. Remove seeds, and we fill with your favorite dip or you can use the following recipe prepared in advance. You may need to trim the pepper's base slightly so it sits flat on the tray.



Savory Dip or Spread

- 1 package (8 ounces) cream cheese, softened
- 1 package (0.7 ounces) dry Italian salad dressing mix
- $\frac{1}{4}$ cup milk (omit milk for spread)

Combine ingredients until smooth. Refrigerate and serve in V-shaped cut pepper.

Yield: Approximately 1 $\frac{1}{2}$ cups

Easy Party Slices

- 1 package (11 ounces) refrigerated French bread dough prepared Savory Spread (do not add milk)
- 1 small cucumber
- Dill weed

Preheat oven to 375°F. Spray **Valtrompia Bread Tube** with vegetable oil spray. Place bread dough in tube and bake 50-55 minutes. Let cool before slicing into $\frac{1}{4}$ -inch slices (approximately 25 slices). Spread Savory Spread on each bread slice.

Thinly slice cucumber with **Grater-Slicer**. Place cucumber slice on a cutting board and make a cut from the center of the slice out to the edge with **Quikut Paring Knife**. Hold cucumber slice on each side of the cut; twist in opposite direction. Place on slice of bread and sprinkle with dill.

Yield: Approximately 25 slices

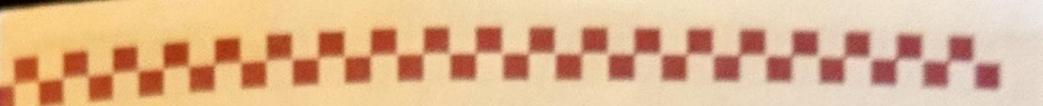
Easy Spinach Tarts

- 1 package (10 ounces) frozen creamed spinach, thawed
- Soft white or wheat bread (1 slice per tart)
- $\frac{1}{4}$ cup butter or margarine, melted

Preheat oven to 375°F. Place a scant teaspoon of spinach mixture in center of a piece of bread. Gently fold the bread in half, covering the mixture. Use **3" Cut-N-Seal** to cut and seal crescent shaped tarts. Brush the tops lightly with melted butter using **Pastry Brush**. Bake on **13" Baking Stone** for 10-12 minutes or until golden brown.

Yield: Approximately 20 tarts

Variation: You may add sliced mushrooms using the **Egg Slicer Plus** or shredded mozzarella cheese from **Grater-Slicer** to each tart before sealing.



Mushroom Bread

- 1 package (8 ounces) refrigerated crescent rolls
- 1 pint fresh mushrooms, sliced (approximately 2 cups)
- 3 tablespoons butter or margarine, melted
- $\frac{1}{4}$ cup grated Parmesan cheese
- $\frac{1}{4}$ teaspoon fine herbs (or Italian seasoning)

Preheat oven to 375°F. Separate dough into triangles and place on **13" Baking Stone** with points in center. Press crescent roll dough together using hands and pinch seams together. Slice mushrooms using **Egg Slicer Plus**. Toss mushrooms and butter together in **Classic 2-Qt. Batter Bowl**. Arrange mushrooms on top of dough. Sprinkle with cheese and herbs. Bake 15-20 minutes. Cut into wedges or squares with **Pizza Cutter** and serve warm.

Yield: 12 servings or 24 sample servings

Fantastic Focaccia Bread

- 1 package (10 ounces) refrigerated pizza crust
- 2 garlic cloves, minced
- $\frac{2}{3}$ cup (approximately 2 ounces) Romano cheese, grated and divided
- 2 cups shredded mozzarella cheese, divided
- 2 teaspoons oregano
- 2 firm plum tomatoes

Preheat oven to 375°F. Press dough into a 12-inch circle on **13" Baking Stone** using hands. Mince garlic finely on **13" x 9" Cutting Board** using **Quikut Paring Knife**. Spread evenly over crust with **Super Scraper**. Grate Romano cheese ($\frac{2}{3}$ cup) with **Grater-Slicer**. Sprinkle $\frac{1}{3}$ cup Romano cheese, 1 cup of mozzarella, and 1 teaspoon oregano over crust. Slice tomatoes thinly with **Grater-Slicer**. Layer tomatoes in a single layer over cheese. Sprinkle remaining Romano, mozzarella, and oregano over tomatoes. Bake 30-35 minutes. Cut into squares with **Pizza Cutter** and serve hot with **Mini-Serving Spatula**.

Yield: 8 servings or 16 sample servings





Apple Nut Ring

- 2 packages (7.5 ounces each) refrigerated buttermilk biscuits
- $\frac{3}{4}$ cup sugar
- 1 tablespoon cinnamon
- $\frac{1}{4}$ cup butter or margarine, melted
- 2 medium apples, peeled, cored and sliced
- $\frac{1}{3}$ cup walnuts, chopped
- $\frac{1}{4}$ cup raisins

Preheat oven to 400°F. Separate biscuits into 20 pieces. Combine sugar and cinnamon. Dip biscuits into melted butter, then roll in sugar mixture. Arrange biscuits in **Deep Dish Baker**. Peel, core, and slice apples into thin slices using **Apple Peeler/Corer/Slicer**. Cut slices in half with **Quikut Paring Knife**. Place an apple slice between each biscuit and around outer edge of **Deep Dish Baker**. Use chopped nuts or chop whole nuts with **Garnisher**. Mix nuts and raisins with remaining sugar mixture and sprinkle over apples. Bake 25-30 minutes or until golden brown. Serve warm with **Mini-Serving Spatula**.

Yield: 10 servings or 20 sample servings

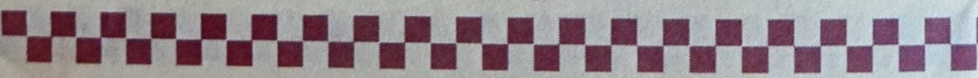
Dessert Pizza

- 1 package (18 ounces) refrigerated sugar cookie dough
- 1 package (8 ounces) cream cheese, softened
- $\frac{1}{3}$ cup sugar

Assorted fresh fruits (Select at least three): apple, strawberries, banana, kiwi, blueberries, etc.

Preheat oven to 350°F. Press sugar cookie dough into a 12-inch circle on 13" **Baking Stone** using lightly floured hands. Bake 10-15 minutes or until golden brown. Remove from oven and cool for 10 minutes. Loosen cookie from Stone by sliding a knife between cookie base and stone. Cool completely. Combine cream cheese and sugar in **Classic 2-Qt. Batter Bowl**. Spread mixture over cooled crust. To prepare fruit for topping: peel, core, and slice apple using **Apple Peeler/Corer/Slicer**. Cut apple slices in half with **Quikut Paring Knife**. Slice strawberries and banana with **Egg Slicer Plus**. Crinkle-cut kiwi into slices using **Garnisher**. Arrange fruit on cream cheese mixture. Chill. Cut into wedges or squares with **Pizza Cutter**. Serve with **Mini-Serving Spatula**.

Yield: 10 servings or 20 sample servings



Cherry Cheese Coffee Cake

- 1 package (8 ounces) cream cheese, softened
- $\frac{1}{3}$ cup powdered sugar
- 1 egg, separated
- $\frac{1}{3}$ teaspoon vanilla or almond extract
- 2 packages (8 ounces each) refrigerated crescent rolls
- 1 cup canned cherry pie filling

Glaze:

- $\frac{1}{2}$ cup powdered sugar
- 1-2 teaspoons milk

Preheat oven to 350°F. In **Classic 2-Qt. Batter Bowl**, combine cream cheese, $\frac{1}{3}$ cup sugar, egg yolk, and vanilla; mix until smooth. Unroll crescent rolls and reserve 4 triangles for decoration. Separate remaining dough into 12 triangles and arrange on **15" Baking Stone** with points toward center. Roll dough into a 14-inch circle with **Dough and Pizza Roller** to seal seams. Cut out center of dough using **3" Cut-N-Seal** and discard. Spread cream cheese mixture over dough to within $\frac{1}{2}$ inch of edges; top with pie filling. Roll remaining dough into a rectangle, 6 inches wide and 7 inches long. Cut lengthwise into 12 strips. Twist strips and place in spoke-like fashion over filling. Press ends to seal at center and outer edges. Brush strips with lightly beaten egg white. Bake 25-30 minutes or until golden brown; cool slightly. For glaze, mix remaining sugar and milk until smooth; drizzle over coffee cake.

Yield: 12 servings or 24 sample servings